



 **Shine**
C O M M E R C I A L G R O U P



Shine tomato paste

Tomato paste is a popular and important food seasoning used as a coloring and flavoring in lots of dishes. Tomato paste is a product obtained by removing the skin and seeds of tomatoes by concentrating tomato juice and has beneficial compounds that do not exist in raw tomatoes. In general, the color of tomato paste is red, which doesn't have too much salt and is completely uniform and pure.



Specifications of Shine Tomato Paste

- ⊙ The appropriate amount and percentage of salt in tomato paste
- ⊙ Long shelf life with no preservatives
- ⊙ Excellent taste
- ⊙ Coloring property
- ⊙ Proper packaging
- ⊙ Reasonable price



Method of producing tomato paste

Traditional methods applied: There are no additives in our tomato paste. Firstly, tomatoes are washed, chopped and then placed in the sunlight for a few days. In the next step, the flesh and seeds of the tomatoes are separated, and finally cooked. Following that, some salt and oil are added and then it is packaged and provided to customers. Traditional Shine Tomato Pastes are prepared in pasteurized and hygiene conditions with no preservatives being added.



Industrial production: Industrial tomato paste is produced fully automatic and in high tonnages. Production at low temperature compared to traditional ones manufactured with intense temperatures, has caused better color quality and increased lycopene content. Their main ingredients are healthy and fleshy tomatoes and 1 to 2% salt and the salt used in industrial tomato paste is in the form of rock salt. In the preparation of Shine Tomato Paste, no food colors or other additives are used with a completely natural red color.



Shine tomato paste brix:

Brix means the degree of concentration in tomato paste. The sweet and fresh tomatoes, have more brix. Accuracy in the amount of heat without using various additives and flavorings are also effective in the amount of tomato paste brix.



In general, if a tomato paste is made from high quality raw materials and also cooked in a completely standard methods, it will have a high percentage of brix.

- ◎ Brix in canned tomato paste: 27 to 29
- ◎ Brix in wholesale and local tomato paste: 32 to 34



Packaging

The tomato paste of this company is packed in different weights

- ✿ 400 g canned tomato paste – for household consumption
- ✿ 800 g canned tomato paste – for household consumption
- ✿ 750 g glass jar tomato paste – for household consumption
- ✿ 1.5 kg glass jar tomato paste – for household consumption
- ✿ 4.5 kg canned tomato paste – for restaurant consumption
- ✿ 17 kg canned tomato paste – for kitchen and restaurant consumption
- ✿ Wholesale tomato paste – for producing dressings
- ✿ Aseptic tomato paste for export consumption



All Shine products are exported and placed on containers made of wooden pallets, selling to the global market.



 Shine

COMMERCIAL GROUP